

ANIAR RESTAURANT

Interior styled by Grainne O'Neill of Architectural Spaces

ANIAR RESTAURANT, 53 DOMINICK ST, GALWAY

Aniar, a terroir-based restaurant, has recently opened in Galway's West End. The word terroir is usually associated with winemaking: the combination of factors, including soil, climate, and environment, that gives a wine its distinctive character. Owned and operated by Jp McMahon and Drigin Gaffey who brought us Cava Spanish Restaurant and Tapas Bar, Aniar has set the hearts of foodies racing.

The kitchen is run by Enda McEvoy, who has recently returned from Noma, the Danish restaurant, voted the World's Best Restaurant 2011. He explains the philosophy of Aniar, "The food is based on our terroir, the ensemble of natural influences that give a food a sense of place. Here in the west we are surrounded by lush ancient woodland, bountiful shorelines, thriving farmlands all heaving with some of the best ingredients in Europe but unique to us. We hope to reveal and utilise our terroir. We will quite simply obey the seasons and let nature decide our menu".

The wine list features over 40 wines produced by small artisan wine producers who also take their 'terroir' into great consideration. Over 20 wines are available by the glass to allow customers to experience the diversity of wine on a global level.

Proprietors: Drigin Gaffey & Jp McMahon **Head Chef:** Enda McEvoy

53 Lower Dominick St, Galway City.

Tel: 091 535 947

Email: aniarrestaurant@gmail.com

Opening Hours: Tues – Sat: 6pm to 10pm







